

Cole Torp

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CORE SKILLS

Cuisine Styles

Pastry • Mediterranean

Kitchen Skills

Sauce-making • Menu Design • Butchery • Cost Control • Baking

Operations

Supplier Negotiation • Inventory Management

Soft Skills

Time Management • Training • Team Leadership

PROFESSIONAL SUMMARY

Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

WORK EXPERIENCE

Line Cook — Tremblay LLC (Sep 2018 - Mar 2022)

- Catered private events for up to 93 guests with 95%+ client satisfaction.
- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 30% with vendor negotiations and waste controls.

Sous Chef — Crona, Huels and Emmerich (Oct 2023 - Nov 2023)

- Maintained food cost under 32% with vendor negotiations and waste controls.
- Catered private events for up to 104 guests with 95%+ client satisfaction.
- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 34% through optimized dish pricing.

Line Cook — Wiza and Sons (Mar 2018 - Present)

- Maintained food cost under 23% with vendor negotiations and waste controls.
- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 187 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 37% through optimized dish pricing.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Baumbach - Howell University (2017)